



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

KAL'S SERVICE INC.
KAL SERVICE
9425 W Brown Deer Rd
Milwaukee, WI

8/18/2010

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$87.00

Code Number	Description of Violation	Correct By
3-302.11	Raw chicken is being stored above ready-to-eat foods (pepperoni) in the reach in cooler. Always store raw foods below ready-to-eat foods to prevent accidental cross-contamination.	9/1/2010
3-501.17	Opened commercially sealed container of coleslaw and opened package of cooked hot dogs are not datemarked in the reach-in cooler. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	9/1/2010
3-602.11	Bags of ice which are processed on site do not have any of the required labeling. All bags of ice must be properly labeled with the name and address of the manufacturer (which is you). Label all ice bags. REPEAT VIOLATION	9/1/2010
4-302.12	There is no thermometer present inside the cooler where the cooked cold chicken is being sold from. Provide a thermometer in this cooler.	9/1/2010



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6-501.111

Fruit flies noted in the area of the trash cans and fruit display areas.
Eliminate all evidence of pests and provide effective pest control methods.

9/1/2010

Notes:

NOTES:

1. Remove the ice build up on the floor of the walk-in freezer.
2. Remove the dusty from the ceiling vent in the women's restroom.
3. Recaulk around the handwashing sinks in the restrooms.

On 8/18/2010, I served these orders upon KAL'S SERVICE INC. by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature